

## Simple Beef Rump Roast



**Serves: 6**

**Active Time:** 10 minutes **Total Time:** 3 hours

### **Ingredients:**

1 boneless beef rump roast (2-3 pounds)

1 tablespoon butter, melted

1 teaspoon salt

### **Directions:**

Let the roast sit at room temperature for 1 hour.

Preheat the oven to 375°F. Place the roast on a rack in a shallow roasting pan. Brush with the melted butter and rub the salt over all sides.

Roast for 30 minutes to brown the surface. Reduce the oven temperature to 225°F. Roast to desired doneness (125°F for rare, 135°F for medium-rare, or 145°F for medium), 2-3 hours. Use an instant-read meat thermometer to check the internal temperature of the meat.

Let the roast rest for 10-15 minutes. Slice against the grain and serve.

Store any leftovers tightly covered in the refrigerator for up to 5 days.